

Pork Chops with Milk Gravy

DIRECTIONS

INGREDIENTS

FOR 2 FOR 4 FOR 6

Mix together	flour salt pepper	$\frac{1}{2}$ tablesp. $\frac{1}{2}$ tablesp. few grains	3 tablesp. 1 tablesp. $\frac{1}{8}$ tablesp.	$\frac{4}{3}$ tablesp. $\frac{1}{2}$ tablesp. $\frac{1}{4}$ tablesp.
Roll in flour mixture	pork chops*	2	4	6
Brown on both sides in	hot shortening	1 tablesp.	$\frac{1}{2}$ tablesp.	2 tablesp.
Add	water	$\frac{3}{4}$ cup	1 cup	$\frac{1}{2}$ cups
Cover; cook slowly 30 min., or until pork chops are tender. Remove chops to warm platter or serving dish.				
Stir in	Pet Milk	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup

Heat thoroughly, but do not boil. Serve with the chops.

*Pork steaks or smoked ham can also be used. If tendered ham is used, reduce cooking time to 10 minutes. Omit salt with ham.

Creamed Spinach

DIRECTIONS

INGREDIENTS

FOR 2 FOR 4 FOR 6

Wash thoroughly	fresh spinach	1 pound	2 pounds	3 pounds
Cook in water that clings to the leaves for 8 minutes, or until tender. Do not cover. Drain and chop.				
Return to saucepan and add	butter or margarine Pet Milk salt pepper	2 tablesp. $\frac{1}{4}$ cup $\frac{1}{4}$ tablesp. few grains	4 tablesp. $\frac{1}{2}$ cup $\frac{1}{2}$ tablesp. $\frac{1}{8}$ tablesp.	2 tablesp. $\frac{1}{2}$ cup $\frac{1}{4}$ tablesp. $\frac{1}{4}$ tablesp.
Heat thoroughly and serve at once.				

Tomato Cream Sauce

DIRECTIONS

INGREDIENTS

FOR 2 FOR 4 FOR 6

Melt in saucepan	butter or other shortening	1 tablesp.	2 tablesp.	1 tablesp.
Add and cook slowly for 5 minutes.	finely cut onion	2 tablesp.	4 tablesp.	2 tablesp.
Stir in	condensed tomato soup salt pepper	6 tablesp. few grains few grains	$\frac{3}{4}$ cup $\frac{1}{8}$ tablesp. $\frac{1}{8}$ tablesp.	$10\frac{1}{2}$ -oz. can $\frac{1}{4}$ tablesp. $\frac{1}{8}$ tablesp.
Heat to boiling point. Meanwhile, scald	Pet Milk	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{1}{4}$ cup
over boiling water.				
Stir hot soup mixture into hot milk. Serve at once on Corn Fritters (see recipe). Do not cook after mixing.				

Cooked Salad Dressing

DIRECTIONS

INGREDIENTS

FOR 2

FOR 4

FOR 6

Mix together	sugar salt dry mustard flour	1 tablesp. $\frac{1}{4}$ tablesp. $\frac{1}{4}$ tablesp. $1\frac{1}{2}$ tablesp.	2 tablesp. $\frac{1}{2}$ tablesp. $\frac{1}{2}$ tablesp. 2 tablesp.	3 tablesp. $\frac{3}{4}$ tablesp. $\frac{3}{4}$ tablesp. 3 tablesp.
Stir in	well-beaten egg	1	1	2
Then add	water vinegar	2 tablesp. 2 tablesp.	$\frac{1}{4}$ cup $\frac{1}{4}$ cup	6 tablesp. 6 tablesp.

Place over boiling water. After water again boils, stir and cook 8 minutes, or until very thick.

Cool slightly, then stir in Pet Milk $\frac{1}{4}$ cup $\frac{1}{2}$ cup $\frac{3}{4}$ cup

Store in covered jar in refrigerator and use for all kinds of salads and sandwich fillings.

Makes $\frac{1}{2}$ cup 1 cup $1\frac{1}{2}$ cups

Old-Fashioned Chocolate Pudding

DIRECTIONS

INGREDIENTS

FOR 2

FOR 4

FOR 6

Mix together	cocoa sugar salt cornstarch	$2\frac{1}{2}$ tablesp. $2\frac{1}{2}$ tablesp. $\frac{1}{8}$ tablesp. 1 tablesp.	$\frac{1}{3}$ cup $\frac{1}{3}$ cup $\frac{1}{4}$ tablesp. 2 tablesp.	$\frac{1}{2}$ cup $\frac{1}{2}$ cup $\frac{1}{4}$ tablesp. 3 tablesp.
Stir in gradually	Pet Milk diluted with water	$\frac{1}{2}$ cup $\frac{1}{2}$ cup	1 cup 1 cup	$1\frac{1}{2}$ cups $1\frac{1}{2}$ cups

Stir and cook over boiling water until mixture is smooth and thickened. Cover; cook 15 min. longer, stirring occasionally.

Remove from heat and add vanilla $\frac{3}{4}$ tablesp. $1\frac{1}{2}$ tablesp. $2\frac{1}{2}$ tablesp.

Put into wet individual molds or cups 2 4 6

Chill until firm.

Turn out; serve at once.